



# BellaRu Catering

*From Ethnic to Elegant*

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*"There is no sincerer love than the love of food."*

George Bernard Shaw





A top-down view of a large, white, scalloped-edge platter filled with a circular arrangement of fried plantain chips. The chips are golden-brown and pointed. They are topped with a vibrant red salsa made of diced tomatoes and green herbs. Small, white, crumbly cheese pieces are scattered across the top. A dark, thin sauce is drizzled in a decorative pattern over the entire dish. The platter sits on a light-colored surface.

# Starters



## Two Bites

### Bacon Wrapped Dates GF

Medjool dates wrapped with crispy bacon stuffed with goat cheese

### Mini Crab Cakes

Lump crab meat with panko and a creamy red pepper sauce

### Mini Vegetarian Quesadillas V

Black beans, spinach, mushrooms and Chihuahua cheese in a tomato tortilla served with Pico de Gallo

### Tuna Tartare in a Wonton Cup GF DF

With sesame lime sauce

### Mini Veggie Quiche V

With Fresh seasonal vegetables

### Stuffed Cherry Tomatoes GF V

With feta cheese and black quinoa

### Lamb Chop Lollipops GF DF

### Stuffed Baby Mushrooms V

Stuffed with spinach and ricotta cheese topped with panko

### Deviled Eggs GF DF V

Topped with fresh paprika

### Mac n Cheese Bites V

with our 3-cheese sauce

### Spaghetti & Meatball Bites

With marinara sauce and shaved parmesan

### Stuffed Figs GF V SEASONAL

With goat cheese, pistachios and balsamic glaze

### Heirloom Tomato & Avocado Caprese GF V+ SEASONAL

With fresh basil and balsamic glaze

### Smoked Salmon & Cucumber Canape GF

Smoked salmon on cucumber rings with dill cream cheese and capers

## Around the World

### Stuffed Sweet Plantains GF DF V

With guacamole and pico de gallo

### Homemade Mini Tamales GF

Chicken, pork, mushroom or pumpkin

### Fish Ceviche GF DF

Citrus marinated tilapia and shrimp on house made tortilla chips

### Mini Vegetable Samosas DF V

Stuffed with potatoes and peas, served with mint chutney and tamarind sauce

### Fruit Chaat Cups DF V

With Indian spices in a phyllo cup

### Vegetarian Spring Rolls DF V

With sweet and sour sauce

### Shrimp & Pork Eggrolls DF

With sweet and sour sauce

### Spanakopita V

Spinach and feta cheese filled phyllo

### Mushroom Arancini V

Fried mushroom risotto bites with a hearty tomato marinara

### Mini Taquitos GF

Potato, chicken, or cheese served with salsa

### Greek Chicken Kebobs GF

with a lemon tzatziki yogurt sauce

### Filipino Lumpia DF

Pork filled roll served with sweet chili sauce

### Pork Arepas GF DF

With pickled onions, shredded pork and a cilantro lime sauce

### Vegetarian Dolmas GF DF V

Wild rice and olive stuffed grape leaves with a lemon herb sauce



# Skewers & Sticks

## Teriyaki Chicken Skewers DF

Marinated with a house blend teriyaki sauce

## BBQ Braised Meatballs GF

Beef meatballs slow braised in house made BBQ sauce

## Firecracker Shrimp GF DF

Fried shrimp with a sweet & spicy sauce

## Grilled Vegetable Skewers GF V+

With a tangy chimichurri sauce

## Caprese Skewers GF

With grape tomatoes, fresh basil, mozzarella, olive oil and balsamic glaze

## Italian Antipasto Skewers GF

Salami, cherry tomatoes, olives, cheddar cheese and marinated artichoke hearts

## Mojo de Ajo marinated Shrimp Skewers GF DF

Grilled citrus garlic marinated shrimp

## Peppercorn Steak Skewers GF DF

Garnished with fresh scallions

## Fresh Melon & Prosciutto Skewers GF DF

Garnished with fresh herbs

## Bacon Wrapped Asparagus Skewers DF

Garnished with sesame soy glaze

# Crostinis & Tartlets

## Cajun Shrimp Crostini DF

With chickpeas, feta and cilantro pesto on a garlic crostini

## Prosciutto Crostini

Prosciutto, mascarpone cream and marinated fig on garlic crostini

## Tomato Bruschetta on Plantain Chips GF V

Crispy plantain chip with a tomato bruschetta mixture and shaved parmesan

## Tri color pepper Tartlet V

Roasted peppers, fresh oregano, ricotta and mozzarella cheese on a puff pastry tart

## Margherita Tartlet V

Tomatoes, fresh basil and mozzarella on a puff pastry tart

## Spanish Chorizo Tartlet

With a smokey mayo on a puff pastry tart

## Blue Cheese & Pear Crostini V SEASONAL

Gorgonzola cream and fresh sliced pears on whole wheat crostini

## Whipped Honey Ricotta Crostini V

Topped with fresh ground pepper

## Olive Tapenade & Goat Cheese Crostini V

Mediterranean blended olives and herb goat cheese on a sesame crusted crostini

## Brie & Blueberry Crostini V

Brie cheese and macerated blueberries on red pepper flake crostini



*"Maya truly went above and beyond for our wedding day!"* -Rachel C

~ BellaRuCatering ~

# Sliders

## Mini Meatball Sliders

Beef meatballs topped with provolone and parmesan cheese on a French baguette

## Mini BBQ Chipotle Burger

Angus beef burger served with lettuce, tomato and cheddar cheese on a brioche roll

## Mini Chicken Parmesan Sliders

Lightly breaded chicken topped with marinara & provolone cheese on a brioche roll

## Mini Tenderloin Slider

Red wine soaked onions, Gorgonzola and Horseradish Aioli on a brioche roll

## Mini Crab Cake Sliders

Lump crab cakes toasted with panko and served with a creamy red pepper sauce

## Mini Cuban Sliders GF

Sliced ham and pork loin topped with swiss cheese, pickles and mustard on tostones

## Mini Caprese Sliders V

mozzarella cheese, tomatoes, fresh basil with a balsamic glaze and pesto on a brioche roll

## Mini Cheesesteak Sliders

Grilled Sirloin, American Cheese, lettuce and tomato on a brioche roll

## Mini Turkey & Brie Sliders

Oven roasted turkey topped with brie cheese and cranberry chutney on a cranberry walnut bread

# Dips & Platters

## Duo of Hummus & Vegetable Platter GF DF V

Garlic, Red pepper hummus or Avocado hummus, served with warm pita, cucumbers, carrots and celery

## Spinach & Artichoke Dip Platter V

Served with bread wedges

## Domestic Cheese Platter V GF

Served with toasted walnuts, grapes, crostinis and crackers

## International Cheese Platter V GF

Served with pan forte, caperberries, honeycomb, crackers and crostinis

## Charcuterie Platter GF

International cheeses and cured meats with caperberries, grapes, crackers and crostinis

## Antipasto Platter GF DF V

Marinated olives, roasted red peppers, artichoke hearts and marcona almonds

## Housemade Chips, Salsa & Guacamole GF DF V

Served mild salsa or pico de gallo and guacamole

## Mexican Bruschetta GF DF V

With corn, black beans tomatoes, onions and avocados. Served with tri-colored tortilla chips

## Honey Apricot Almond Goat Cheese Log GF V

Served with assorted crackers and carrots

## Chilled Crab Dip

Served with assorted crackers, cucumbers and carrots

## Warm Queso Dip V

Served with tri-color corn tortilla chips, celery and carrots



*"Our wedding weekend is still being talked about  
and was considered a huge hit...!"* -Jeremy V

~ BellaRuCatering ~





# Entrées



# Chicken Entrées

## Wild Mushroom Chicken GF

With a mushroom garlic cream sauce

## Chicken Vesuvio GF DF

With potatoes, peas, roasted red peppers and a oregano white wine sauce

## Lemon Herb Chicken GF DF

Fresh herb and lemon gremolata sauce

## Chicken Marsala DF

With a mushroom marsala wine sauce

## Cilantro Lime Chicken GF DF

With a cilantro lime buerre blanc

## Soy Honey Garlic Chicken DF

With a soy honey garlic marinade

## Chicken Piccata

With a lemon, caper, brown butter sauce

## Chicken Parmesan

Lightly breaded and topped with hearty marinara and mozzarella

## Roasted Bone-in Chicken GF DF

Roasted with fresh herbs and spices

## Bacon Wrapped Chicken Popper GF

Stuffed with cream cheese, jalapenos and cheddar cheese and wrapped in bacon

## Chicken Florentine

Baked chicken stuffed with spinach, artichoke and provolone cheese with a shallot wine sauce

## Creamy Tuscan Chicken GF

With sundried tomatoes and fresh basil

## Pomegranate Balsamic Chicken GF DF

With a charred citrus sauce

## Gorgonzola Chicken GF

With gorgonzola cream sauce and balsamic glaze

# Pork & Beef Entrées

## Pork Chops GF DF

Boneless pork chop with an bourbon tart cherry glaze

## Pork Tenderloin GF

Sliced Tenderloin with a brandy peppercorn sauce

## Braised Short Ribs GF DF

With a red wine demigloss

## Sliced Flank Steak GF

With compound butter

## Parmesan Crusted Sirloin GF

With caramelized mushrooms and onions

## Steak Rolls GF

Skirt steak stuffed with spinach, feta cheese and a chimichurri sauce

## Filet Mignon 6OZ GF DF

With a veal demigloss

# Vegetarian & Vegan Entrées

## Quinoa & Spinach Stuffed Portobello Mushrooms GF V+

With red pepper coulis

## Eggplant Parmesan Rolls GF V

Stuffed with ricotta and mozzarella and topped with hearty tomato sauce

## Stuffed Peppers GF V

With a wild rice blend

## Enchilada Stuffed Zucchini V

With black beans, corn, tomatoes, shredded cheddar cheese and a red salsa

## Vegetarian Pot Pie V

Roasted vegetables with a puff pastry crust

## Portobello "Steak" & Cheese V

Grilled and marinated Portobello mushrooms with ricotta and mozzarella cheese on focaccia bread

# Pasta Entrées

## Baked Meat Lasagna

Layers of ricotta, mozzarella, parmesan cheese and meat sauce

## Shrimp Scampi

Linguini pasta with a garlic butter sauce

## Seafood Fettuccine White Wine Sauce

Mussels, clams, shrimp and calamari with a clam white wine broth

## Seafood Fettuccine Vodka Cream Sauce

Mussels, clams, shrimp and calamari with a Vodka cream sauce

## Mushroom Ricotta Ravioli

Portabello mushrooms and creamy ricotta cheese ravioli topped with a pomodoro sauce and shaved parmesan

## 3 Cheese Ravioli

Tomato cream sauce and shaved parmesan

## Vegetable Lasagna

Fresh seasonal vegetables, ricotta and parmesan cheeses with a hearty tomato sauce

## Roasted Vegetable Risotto

Parmesan risotto topped with our seasonal roasted vegetables

## Spaghetti & Meatballs

Hearty meat sauce with beef meatballs

## Cavatappi Pomodoro

Hearty tomato sauce

## Lemon Garlic Orzo Risotto

Spinach, cauliflower and mushrooms garnished with fresh tomatoes

# Seafood Entrées

## Grilled Salmon

With an herb butter sauce or Blackened

## Honey Soy Glazed Salmon

With lime

## Prosciutto wrapped Cod

With a lemon caper Buerre blanc

## Tomato White Wine Cod

With a white wine tomato basil sauce

## Lemon Oregano Barramundi Fish

With sundried tomatoes and fresh thyme

## Parmesan Pesto Tilapia

With housemade pesto and sundried tomatoes

## Tilapia Piccata

With lemon, caper, brown butter sauce

## Pan Seared Sea Bass

With a porcini mushroom and lemongrass broth

## Pistachio Crusted Halibut

With a white wine sauce

## Shrimp Il Forno

With a garlic butter sauce

## Parmesan Crusted Orange Roughy

With a lemon Buerre blanc



*"Maya was really amazing to work with and helped a lot with our budget."* -Angelina L

~ BellaRuCatering ~





# Salads & Sides

# Salads

## Classic Caesar GF V

Romaine hearts, parmesan, garlic crouton with our housemade Caesar dressing

## Garden Salad GF V+

Mixed greens, cucumber, grape tomato, red onions with a champagne vinaigrette

## Caprese Salad GF V SEASONAL

Sliced tomatoes layered with buffalo mozzarella and fresh basil with a balsamic glaze, pesto and EVOO

## Kale & Goat Cheese Salad GF V

Kale and mixed greens, dried cranberries, toasted walnuts, creamy goat cheese, orange segments with a tangy citrus vinaigrette

## Southwest Chop Salad V

Mixed greens, tomatoes, onions, corn, black beans, red tortilla strips, avocado, and a cilantro lime vinaigrette

## Fig & Feta Salad GF V SEASONAL

Fresh figs or balsamic marinated figs (seasonal) with toasted pecans and a poppyseed dressing

## Heart of Palm Salad GF V+

Romaine lettuce, hearts of palm, tomato and red onions with a lemon vinaigrette

## Jicama Salad V

Mixed greens, jicama, seasonal fruit, tortilla strips and a creamy avocado dressing

## Ginger Salad GF V+

Mesclan greens, carrots, tomatoes and a ginger dressing

## Teriyaki Chicken Salad DF

Grilled teriyaki chicken, romaine lettuce, edamame and crispy noodles with a ginger dressing

## Sesame Chicken Salad GF DF

Grilled chicken, puffed quinoa, red cabbage, napa cabbage, edamame and a sesame soy dressing

## Greek Salad GF V

Cucumbers, tomatoes, red onions, feta cheese, kalamata olives and greek dressing

# Vegetable Sides

## Sautéed Green Beans GF V

With butter garlic sauce

## Roasted Button Mushrooms GF V

With a garlic, thyme butter

## Grilled Asparagus GF V

With parmesan pesto

## Grilled Seasonal Vegetables GF V+

Seasonal vegetables roasted with fresh herbs

## Sautéed Carrots & Snap Peas GF V

With cumin butter

## Steamed Broccoli GF V+

Served with fresh lemon wedges

## Roasted Brussel Sprouts GF V

With caramelized onions and shaved parmesan

## Seasonal Vegetable Succotash GF V+

With corn, beans, tomatoes and seasonal vegetables

# Potatoes & More

## Rosemary Roasted Potatoes GF V+

## Garlic Mashed Potatoes V

## Baked Mac & Cheese V

## Crispy Poblano Polenta Cakes V

## Smashed Red Potatoes GF V+

With our house old bay rub

## Tri Color Potato Au Gratin V

Topped with melted swiss cheese

## Garlic Butter Smashed Sweet Potatoes V

Topped with shaved Parmesan

## Pan Seared Gnocchi V

With sage brown butter





A large assortment of various desserts including macarons, chocolate-covered treats, and pastries arranged on a white platter. The word "Desserts" is written in a purple cursive font across the center of the image.

# Desserts



# Dessert

Strawberry filled Cheesecake Bites

Key Lime Tartlets

Classic Lemon Bars

Tiramisu Cups

Cannoli Cups

Decadent Chocolate Flourless Cake

Turtle Brownies

Fresh Baked Cookies

Fresh Fruit Skewers

Seasonal Fresh Fruit Platter

Seasonal Fruit Cobbler

Butterscotch Brioche Bread Pudding

With caramel and crème anglaise

French Macaroons

Oreo Mousse

Chocolate Pecan

Apple Crisp

Salted Caramel Cheesecake

Customized Dipped Chocolates

Oreos, graham crackers, Twizzlers, pretzels, crispy treats and strawberries

## Wedding Cake or Cupcakes

We work with some very talented bakers to create your dream cake or cupcakes. Price varies.

If you choose to provide your own cake from a licensed bakery, BellaRu Catering will be happy to cut and plate your cake for you.

# Dessert Action Stations

MINIMUM 50 GUESTS PER STATION  
CHEF ATTENDANTS ARE REQUIRED PER STATION

## S'mores Station

Including marshmallows, graham crackers, Nutella stuffed cookies, and Hershey's chocolate bars served over an open flame

## Ice Cream Sundae Station

3 flavors of ice cream or sorbet with chocolate and caramel sauces, rainbow sprinkles, whipped cream, Oreo crumbles, Butterfinger crumbles, fresh berries, crushed peanuts and cherries

## Mini Waffle Dessert Station

Choice of plain, whole wheat or chocolate waffles  
With whipped cream, Nutella whipped cream, vanilla orange maple syrup, plain maple syrup, mini milk chocolate and white chocolate chips, fresh berries, sliced bananas, almond slices and cherries

## Chocolate Fountain with Accompaniments

Served with strawberries, bananas, fruit skewers, pretzel sticks, Twizzlers, Oreos, marshmallows and assorted cookies





# Chef Action Stations



# Carvings & Stations

MINIMUM 50 GUESTS PER STATION  
CHEF ATTENDANTS ARE REQUIRED PER STATION

## Prime Rib Carving

Served with dinner rolls, au jus and horseradish cream

## Roasted Turkey Breast Carving

Served with dinner rolls and cranberry chutney

## Seared Pork Tenderloin Carving

Served with dinner rolls and a brandy peppercorn sauce

## Chilled Seafood Station

Shrimp, Clams, oysters, mussels and crab legs served with cocktail sauce and lemons

## Create Your Own Pasta Station

Penne, fusilli and shell pastas, pesto, alfredo, marinara, seasonal vegetables, ham, grilled chicken, mild Italian sausage and bacon, cooked to order

## Build Your Own Sandwich Station

Oven roasted turkey, roast beef and honey ham, pepper jack, cheddar and swiss cheeses, assorted breads, lettuce, tomato, onion, pickle and condiments

# Chef Action Bars

MINIMUM 50 GUESTS PER STATION  
CHEF ATTENDANTS ARE REQUIRED PER STATION

## Potato Bar

Choice of whole, baked or fries; sweet or Idaho potatoes  
Sour cream, chives, bacon, cheddar cheese, cinnamon butter, hot sauce, ranch, BBQ sauce and fry spice

## Fajita Bar

Choice of vegetarian, chicken, steak or shrimp  
Flour tortillas, pico de gallo, sour cream, roasted peppers and onions, shredded cheese and mild and hot salsa (guacamole extra charge)

## Nacho Bar

Choice of vegetarian, chicken, pork, steak or ground beef  
Fresh made corn tortilla chips, refried beans, pico de gallo, shredded lettuce, cheese, sour cream, salsa, jalapeños (guacamole extra charge)

## Taco Bar

Choice of vegetarian, al pastor, chicken, steak or shrimp  
Corn tortillas, lettuce, tomato, shredded cabbage (if ordering shrimp only), onion, cilantro, lime, mild and spicy salsa (guacamole extra charge)

# Breakfast Action Stations

MINIMUM 50 GUESTS PER STATION  
CHEF ATTENDANTS ARE REQUIRED PER STATION

## Omelet Station

Includes bacon, ham and sausage, seasonal vegetables, feta, goat and cheddar cheeses cooked to order

## Belgium Waffle Bar

Includes toasted nuts, fresh sliced bananas and strawberries, whipped cream, vanilla orange maple syrup, berry compote and nutella cream

## Yogurt Parfait Station

Greek yogurt, housemade granola, fresh seasonal fruit, toasted nuts, shaved chocolate, whipped cream, caramel sauce and honey







# Specialty Brunch Platters

# Eggs

## Housemade Quiche

Stuffed with vegetables, bacon or sausage

## Bacon & Egg Cups

Poached egg inside a bacon cup garnished with chives

## Chilaquiles GF V

Housemade chips with spicy salsa and topped with scrambled eggs

## Chorizo Scramble

With sautéed onions, peppers and Mexican chorizo

## Spanish Tortilla GF V

With potatoes, eggs and spinach

## Egg White Muffins GF V

With fresh vegetables

## Baked Avocado & Eggs GF DF V

Eggs poached inside avocados

# Breads & Pastries

## Fresh Cream Scones V

Cinnamon chip, cranberry orange, lemon poppyseed or cherry almond

## Homemade Muffins V

Fresh baked banana nut, orange cranberry or blueberry muffins

## French Pastries V

Fresh baked danishes, croissants and cinnamon rolls

## Ruggeleh V

Cinnamon and walnut, chocolate covered cinnamon and walnut or apricot pecan

## Breads V

Banana nut bread, blueberry, cranberry orange, cinnamon raisin

## Bagels & Lox Platter

Assorted sliced bagels, cream cheese, butter, smoked salmon, cucumber, tomato, onion

# Brunch Specialties

## Banana Foster Stuffed French Toast V

Served with vanilla infused maple syrup

## Baked French Toast Sticks V

With fresh berries and syrup

## Apple Pie Croissants V

Stuffed with granny smith apples and fresh caramel

## Chocolate Banana Croissants V

Stuffed with Nutella and fresh bananas

## Biscuits & Gravy

With sausage gravy

## Ham & Cheese Stratta

Soaked bread, cheese and ham casserole

## Baked Berry Oatmeal GF V+

Warm baked with seasonal berries and granola topping

## Cream Cheese Stuffed Monkey Bread V

With housemade caramel

## Loaded Tater Tots

With bacon, cheddar, chives and sour cream

## Granola & Fruit Cups V

Filled with yogurt and topped with fresh fruit

## Cinnamon Roll French Toast Casserole V

Topped with cream cheese glaze

## Buttermilk & Berry Breakfast Cake V

Topped with a lemon icing





# Ethnic Menus



# Latin Americas

## Chimichangas

Flour tortillas stuffed with spinach or chicken and fried to a golden brown

## Jicama Salad GF V

With fresh mixed greens, jicama, seasonal fruit, tortilla strips and a creamy avocado dressing

## Heart of Palm Salad GF V+

With tomatoes, red onions and cilantro

## Tamales

Pork, chicken, cheese and poblano, mushroom, shrimp or pumpkin served with salsas

## Latin Steak Picanha

Flame grilled skirt steak with chimichurri sauce

## Brazilian Lombo

Parmesan crusted pork tenderloin

## Seafood Paella

With mussels, clams, calamari and shrimp, andouille sausage saffron rice

## Churrasco de Frango

Lemon and garlic bone-in Chicken

## Mexican Rice V+

With mixed vegetables

## Mexican Street Corn GF V

With mayo, parmesan, chile and lime

## Mexican Charro Beans GF V+

## Black Beans & Maduros Plantains GF V

Sweet plantains cooked in black beans topped with cojita cheese

## Classic Flan V

With caramel and whipped cream

## Arroz Con Leche V

Cinnamon rice pudding

## Tres Leches Cake V

## Maracuya Cheesecake V SEASONAL

Passion fruit cheesecake

# Asian

CHOOSE: CHICKEN, STEAK, PORK, SHRIMP OR TOFU

**Mongolian, Kung Pao, Orange, Sesame, Mixed Noodles, Lo Mein Noodles, Fried Rice**

## Sashimi Platter 60 PIECES

With wasabi, pickled ginger and soy sauce

## Ultimate Maki Roll Platter 60 PIECES

With wasabi, pickled ginger and soy sauce

## Cantonese Style Whole Fish GF

With scallions

## Korean Galbi Beef GF

Marinated and grilled bone-in short ribs

## Spicy Korean Pork Bulgogi GF

Thin sliced pork marinated in a sweet and spicy sauce

## Korean Spicy Rice Cake GF V

Slow cooked rice cakes and vegetables in a spicy broth

## Korean Japchae GF V+

glass noodles sautéed with mushrooms, spinach and carrots

## Lobster E Mein DF

Lobster in the shell wok fried with noodles

## Golden Fried Rice

Dry scallop, shrimp and egg white with scallions

## Whole Crispy Skin Chicken GF DF

## Roasted Pork Belly GF DF

## Crispy Crab Claw

With sweet chili sauce DF

## Dry Beef Chow Fun DF





# Mediterranean

## Fatoush Salad GF V+

Romaine lettuce, grape tomatoes, red onions, feta cheese, fresh mint, and pita croutons with a lemon garlic dressing

## Chickpea Tabbouleh Salad GF V+

Tomatoes, finely chopped parsley, mint, chickpeas and onion, and seasoned with olive oil and lemon

## Lentil & Tomato Barley Salad V

Lentils and toasted barley, mixed with caramelized onions and smoked Gouda cheese

## Israeli Couscous Salad V+

Tri-colored couscous with red cabbage and vegetables

## Mediterranean Chicken

With Kalamata olives, rosemary, thyme, sundried tomatoes and a white wine feta sauce

## Turkish Kofta Kebab GF

Spit roasted lamb or beef marinated in herbs and spices served with tzatziki sauce

## Infused Saffron Jasmine Rice V+

## Falafel GF V+

Lettuce, tomato, tzatziki and zhug sauce

## Iraqi Spinach & Chickpea Stew GF V+

Slow roasted spinach and chickpeas with Middle Eastern spices

## Lebanese Coriander Potatoes GF V+

Fried potatoes with cilantro and a little spice

# Greek

## Dolmasalata GF V

Tomato, cucumber, red onion, kalamata olives, romaine lettuce and feta cheese with a white balsamic oregano dressing

## Moussaka VEGETARIAN OR BEEF

Baked eggplant, zucchini (ground beef) and potato casserole topped with bechamel sauce

## Pastichio

Hollow noodles with ground lamb and a béchamel sauce

## Spanakorizo V

Rice with spinach

## Greek Potatoes V+

With oregano and lemon

## Greek Chicken

Lemon, oregano and onion marinated bone-in chicken

## Spanakotiropita V

Layer of crisp phyllo stuffed with spinach, feta cheese and herbs

## Baklava V

Layers of flaky filo dough and nuts with honey

## Galakatoboureko V

Custard pie with flaky phyllo and flavored syrup

*"Maya and her team from BellaRu was incredible!  
She was such a calming influence throughout  
the planning."* -Valerie T

# Southern / BBQ

## Chicken Fried Steak

With a house gravy

## Braised Brisket GF DF

Cooked slow and low with our house BBQ sauce

## Smothered Pork Chops

With caramelized onions and gravy

## Pulled Pork or Chicken GF DF

With a Carolina style BBQ Sauce

## Baby Back Ribs GF DF

Cooked slow and low with our house BBQ sauce

## Shrimp, Andouille & Grits

Cajun shrimp, andouille sausage over creamy grits

## Chicken fried Chicken

With a creamy gravy

## Candied Yams GF V

Sweet potatoes with brown sugar and marshmallows

## Braised Rainbow Shard Greens

With smoked ham hocks

## Southern Corn Pudding V

## Jalapeño & Cheddar Muffins V

## Cast Iron Buttermilk Corn Bread V

## BBQ Baked Beans GF DF

## New Orleans Red Beans & Rice V

## Coleslaw V

## Banana Pudding V

## Pecan Pie V

## Sweet Potato Pie V

# Indian

HALAL CHICKEN AVAILABLE UPON REQUEST

## Dal Makhani V

Stewed black lentils with spices

## Dal Banjara V

Yellow lentils stewed with garlic and mustard seeds

## Saag Paneer V

Creamed spinach with paneer cheese

## Tandoori Chicken

Marinated with yogurt and spices

## Chicken Tikka Masala

Roasted in a clay oven and tossed in a cream sauce

## Lamb or Chicken Rogan Josh

Stewed chicken or lamb with tomato, ginger and spices

## Lamb or Chicken Haleem

Meat, lentils and spices slow cooked for 6-8 hours

## Channa Masala V

Chickpeas in a spicy marinade and spices

## Jaipuri Aloo V

Potatoes and onions in a curry sauce

## Chicken Briyani

Chicken and rice marinated with yogurt and spices

## Chicken Makhani

Butter chicken

## Naan Bread V

## Basmati Rice V

## Gulab Jamun V

Fried dough in syrup

## Kheer V

Rice pudding





# Wedding Checklist



IT'S TIME TO CELEBRATE THE WEDDING OF  
MARK KOKAT & JEREMY VOIGT

## Schedule of Events

5:30 Welcome / Open Bar  
6:00 Ceremony  
6:30 Cake Cutting / Announcements  
6:45 First Dance  
8:12 Sunset (best view from pool deck)  
10:15 Fireworks over Navy Pier

## Dinner

6:20 Passed Appetizers:

Second Course (Buffet):

Third Course (Buffet):

Dessert Course (Buffet):

Bacon Wrapped Dates with Goat Cheese (GF, V)  
Tomato Bruschetta on Plantain Chips (GF, V)  
Kale Salad with Tangy Blood Orange Vinaigrette (GF, V)  
Pavlova Pomodoro (V)  
Greek Style Chicken (GF)  
Roasted Brussels Sprouts with Onions & Parmesan (GF, V)  
Roasted Seasonal Vegetables (GF, V, DF)  
Rosemary Roasted Red Potatoes (GF, V, DF)  
Passion Fruit Cheesecake (V)  
Mini Key Lime Tart Bars (V)



- ♡ **9 MONTHS - 1 YEAR+** You are lucky enough to have met and started talking to BellaRu Catering about your big day. After we talk we will get working to write your custom proposal. It will take us a few days to write your proposal, so hang in there.
- ♡ **9 MONTHS - 1 YEAR+** Get the proposal back and go over any changes with us. We want to make sure you are comfortable with the budget and all of your menu selections. Next it's time to set up your tasting.
- ♡ **9 MONTHS - 1 YEAR+** Go hungry to your tasting with your fiancé and a few other people with trusted opinions (up to 6 people can come to your tasting). After you enjoy your meal, it's time to sign your contract and make the 50% non-refundable deposit to guarantee BellaRu Catering will be there with you for your special day. After this step, BellaRu Catering will go on radio-silence for a few months, but know we are always thinking about you.
- ♡ **IF YOU MISS US TOO MUCH, YOU'RE ALWAYS WELCOME TO CALL, EMAIL OR TEXT. WE'RE ALWAYS HAPPY TO HEAR FROM YOU!**
- ♡ **3 MONTHS** BellaRu will reach out to see how everything is going. We are calling to see if there are any questions we can answer or if there is anything we can help you with in planning and organizing.
- ♡ **3 MONTHS** If you are handling your own alcohol, we can help you to start determining how much of each item you should be purchasing. We also have some good suggestions of where to purchase alcohol that will help with discounts and deliveries.
- ♡ **3 MONTHS** Let's set up a time to meet! It's time to setup your walk-thru for about 1-2 months before your wedding. This is very important to involve all of the key players that will be making your event happen (venue manager, planner, photographer, florist, musicians, etc). A group email usually gets everyone on the same page. \*\*You may have to take some time off of work for this one, since most venues want you to come M-F during business hours\*\*
- ♡ **1-2 MONTHS** This is the fun part... ***the walk-thru!*** Expect this to take anywhere from 2-4 hours. There are A LOT of details we need to go over. This is a big decision-making day, so come with your ideas and thinking caps on. After the walkthrough it will take us some time to compile all of the info you gave us, so give us a week or two to get it back to you.
- ♡ **10 DAYS** We will need your final menu and final guest count today. Please call or email us with that information as soon as you know
- ♡ **5 DAYS** We are so nice, we are giving you until today to ADD guests to your list. Please give us a call or email us with that FINAL FINAL count. Also, your final payment is due. Your invoice should be in your inbox, check your mail. If it's not, please give us a call so we can take care of the payment.
- ♡ **0-2 DAY(S)** I'm sure we will be talking or texting every hour by this point, that's why we are here. We love to hear from you. Depending on your venue, you may already be receiving deliveries from us. These are your rentals for the event.
- ♡ **2 HOURS BEFORE** BellaRu Staff will arrive onsite and get to work transforming your venue into your dream. Count to 10 and breathe...it's going to be PERFECT! You look beautiful. Your guests have all arrived. Everything is running smooth. And yes, we remembered the cake knife and spatula!
- ♡ **ENJOY YOUR SPECIAL DAY WITH THE PIECE OF MIND THAT YOUR BELLARU CATERING TEAM IS TAKING CARE OF EVERYTHING!**



## ALLERGIES & SPECIAL REQUESTS

We will try our best to accommodate all food allergies or special requests. In the event a comparable substitution is not available, we will make alternate suggestions.

## ORDER & PRICING INFORMATION

Orders must be finalized 10 days before your event, with the final menu and guest counts. We try to accommodate last minute orders to the best of our ability, although we may have to offer alternative food suggestions on occasion if the notice is too short. All orders must be secured with a major credit card when placing the order. All orders will be charged upon final approval of the menu. Your total price will be stated on the final proposal and may vary dependent on your final menu selections.

A \$500 minimum food and beverage order is required for lunch and dinner orders. A \$750 minimum food and beverage order is required for breakfast orders. There is a 15 minute window for all deliveries. All prices are subject to current federal and local sales tax as well as any applicable delivery or service charges. Delivery fees are an additional variable expense based on the distance from our kitchen.

Prices subject to change with the market. Specific food items are subject to availability and seasonality. BellaRu Catering reserves the right to substitute food items as dictated by the seasons. In the event that BellaRu Catering needs to change a food item, the customer will be notified at least 72 hours in advance.

## CANCELLATION POLICY

We understand emergencies happen. If you must cancel your event for any reason, we must have ample notice. The 50% deposit will not be refunded, but if there was any additional payments made, you may be eligible for a partial refund at the owner's discretion.



# About BellaRu

Boutique Catering from Ethnic to Elegant

BellaRu Catering was launched in 2017 as a full-service boutique catering company.

## What is Boutique Catering?

**BellaRu Catering** works with you to design custom menus reflecting authentic worldly cuisine and custom service packages. Our cuisine includes American to Mexican, French, Asian, Indian, Italian, Southern BBQ and beyond. We are proud to provide services including onsite staffing, bar services, rentals, linens, florists, media and more. We go above and beyond for you, sharing tips that will help make it easy for your guests and you can enjoy the party.

**BellaRu Catering** was founded to connect our love of food with exceptional customer service. We are committed to working with you in person from the beginning of your event to the last moment. This book provides you with menu ideas for weddings, social events and fundraisers. We also provide catering for corporate meetings, training programs, summer BBQ's and holiday parties.

Maya Rotman-Zaid (BellaRu's founder) graduated from The Restaurant School at Walnut Hill College in Philadelphia as a Chef. She was honored with Summa Cum Laude distinction at graduation and a member of The National Honors Society and The Alpha Beta Kappa Honors Society. During her externship she worked a small French Bistro and then for Stephen Starr Restaurant Group.

After graduating, Maya returned to Chicago's suburbs, beginning at the Onwentsia Country Club in Lake Forest. From there she became the Executive Chef of Flight Restaurant in Glenview. Over 15 years she helped open 7 start-up restaurants in the North and Northwest suburbs. As her horizons expanded she moved to the front of house as the General Manager and Events Manager. This is where she fell in love with weddings and catered events. In 2013 Maya had her daughter Ruth (hence the name BellaRu – Beautiful Ruthie). As Ruth started growing up, Maya went back to work as an off-premise catering manager.

## Most important to BellaRu is YOU

Without YOU there is no BellaRu. It is our goal to create incredible experiences for you and your guests. BellaRu Catering is more than just food. It's about the honor to serve you on one of the most important days of your life. We look forward to working with you.

## Vision

My vision is to cater events, whether it be corporate, social or weddings, that have people talking about **BellaRu Catering** for years to come.

*One cannot think well, love well, sleep well, if one has not dined well. -Virginia Woolf*

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~ www.BellaRuCatering.com ~



Woman Owned  
Small Business

